

RUMAN PERI PERI GRILL LTD COMPANY

CLOSING CHECHK LIST



		Mon	Tue	Wed	Thu	Fri	Sat	Sun
1	Heater Off							
2	Freezer, Refrigerator temperature checking							
3	Defrost tomorrow chicken							
4	Filtering Chips machine							
5	Check All machines is turning off							
6	Put all sauces in Refrigerators							
7	Power filtering							
8	Removing dirty water in Burger machine after wash							
9	Remove halal							
10	All utensils and sink clean							
11	Check all bins have bags in place							
12	dispose rubbish to waste bin							
13	Floor mopped and clean							
14	All front and back lights off							
15	Check any food left out							
16	Check back door and window is closed							
17	Cleaning toilet area							

18	Close till							
19	Pour water in salad							
20	Switch off drink refrigerator light							
21	Check chip and pin machine is working							
22	Report if something wrong							

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CLEANING CHECKLIST

Ventilations fans will be cleaned every two week			

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Opening checklist

